

# Loaded Totchos w/ chips & salsa



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35893
<b>School:</b>	CREEKSIDE ELEM SCHL		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	10 Each	<p>CONVECTION            PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.</p> <p>DEEP_FRY            FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN PRODUCT.            DEEP FRY @ 350° F FOR 2 1            2 TO 3 MINUTES.</p>	141510
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	<p>Place sealed bags into steamer until temperature reaches 165°, about 30 minutes            CCP: hold for hot service at 140° or higher.</p>	722330
SAUCE CHS CHED	3 Ounce	<p>BOIL            KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.</p>	271081
SALSA CUP	1 Each	<p>READY_TO_EAT            None</p>	677802
SOUR CREAM PKT	1 Each		745903

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F	1 Each	<p>READY_TO_EAT</p> <p>Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.</p> <p>UNSPECIFIED</p>	662512

## Preparation Instructions

1. Place 10 tater tots in the bottom of a boat.
  2. Top with the ground beef (#12 scoop) and cheese, and place a bag of 2oz tortilla chips on the side.
- Serve with sour cream and salsa cup to pick up.

### Meal Components

Amount Per Serving

Meat/Meat Alternate	3.541
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.623
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.556

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	712.71		
Fat	37.42g		
Saturated Fat	15.04g		
Trans Fat	0.00g		
Cholesterol	98.33mg		
Sodium	1707.25mg		
Carbohydrates	55.53g		
Fiber	7.14g		
Total Sugar	8.40g		
Added Sugar	0.08g		
Protein	29.09g		
Vitamin A	639.56mcg	Vitamin C	0.00mg
Calcium	458.05mg	Iron	1.80mg

### Nutrition - Per 100g

No 100g Conversion Available